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**THESE INSTRUCTIONS ARE VALID ONLY FOR THE END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.**



**INSTRUCTIONS FOR THE INSTALLER:** these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



**INSTRUCTIONS FOR THE USER:** these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

## 1 INSTRUCTIONS FOR SAFE AND PROPER USE

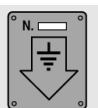


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

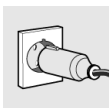
**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

**NEVER UNPLUG BY PULLING ON THE CABLE.**



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

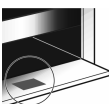
**NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



WHEN NOT IN USE, MAKE SURE THAT THE CONTROL KNOBS ARE IN THE CORRECT (OFF) POSITION **0**.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



THE I.D. PLATE WITH TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS POSITIONED VISIBLY IN THE STORAGE COMPARTMENT.

**THE PLATE MUST NOT BE REMOVED.**



**DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB.**



**DURING USE THE APPLIANCE BECOMES VERY HOT.** TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



**THE APPLIANCE IS DESIGNED FOR USE BY ADULTS.** DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



IF THE APPLIANCE IS TO BE POSITIONED ON A PLATFORM IT MUST BE INSTALLED IN SUCH A WAY AS TO PREVENT IT FROM SLIPPING OFF THE FORMER.



**NEVER HEAT EMPTY PANS**



**ATTENTION:** IN CASE OF A CRACK BEING DETECTED IN THE GLAZED CERAMIC HOB, IMMEDIATELY DISCONNECT FROM MAINS AND CONTACT THE NEAREST SERVICING CENTRE.



NEVER LEAVE ANY KIND OF CUTLERY OR METAL UTENSIL UNATTENDED ON THE HOB.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



***The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.***



## Instructions for the installer

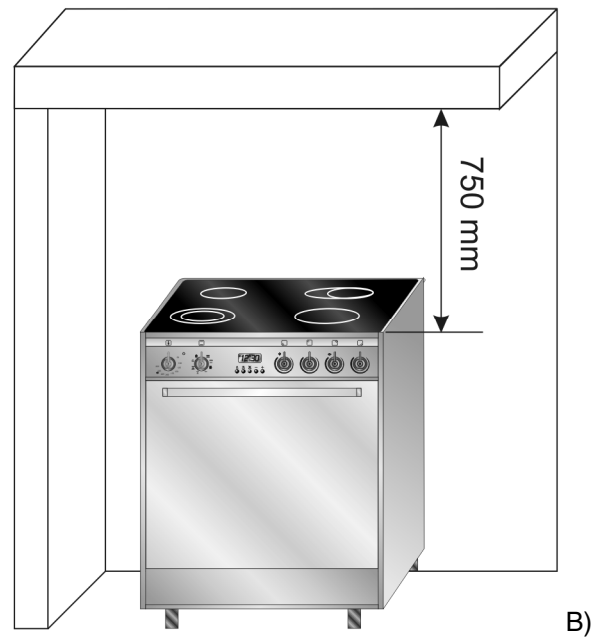
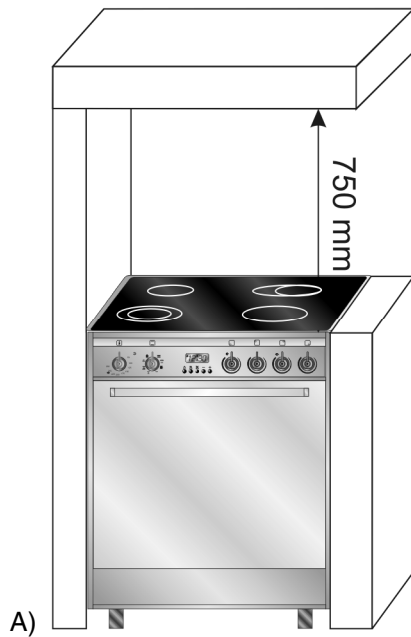
GB-IE

### 2 INSTALLATION OF THE APPLIANCE



According to the law, all gas appliances are installed by **competent persons**. Our installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be carried out in accordance with the gas safety regulations in force.

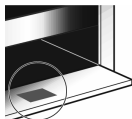
It can be placed against walls higher than the hob as shown in the drawings A and B relating to the installation classes. Wall units or extractor hoods located above the hob must be at least 750 mm away from it.



# Instructions for the installer



## 2.1 Electrical connection

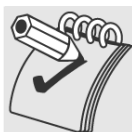


Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment.

**This rating plate must never be removed.**



If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.

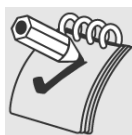
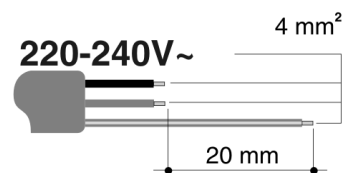
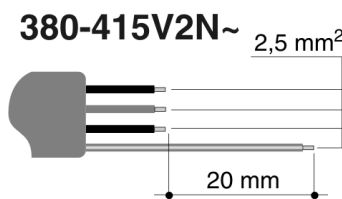
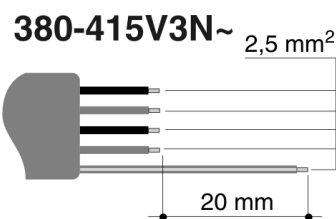


**For operation on 380-415V3N~:** use an H05RR-F / H05RN-F / H05V2V2-F type five-core cable (5 x 2.5 mm<sup>2</sup>).

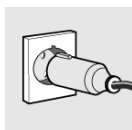
**For operation on 380-415V2N~:** use an H05RR-F / H05RN-F / H05V2V2-F type five-core cable (cavo di 4 x 2.5 mm<sup>2</sup>).

**For operation on 220-240V~:** use an H05RR-F / H05RN-F / H05V2V2-F (cavo di 3 x 4 mm<sup>2</sup>).

The cable end to be connected to the appliance must be provided with an ground wire (yellow-green) at least 20 mm longer.



**Warning:** the electrical mains connection cable must not be more than 120 cm long.



Complete wiring up to power supply with an appropriately rated five-core plug (see data plate) or, in case of operation from a **220-240V~** power supply, with a three-core plug. Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Make sure that the appliance is properly earthed. Before powering, check that the power line is properly earthed. Avoid using adapters or shunters.



**The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

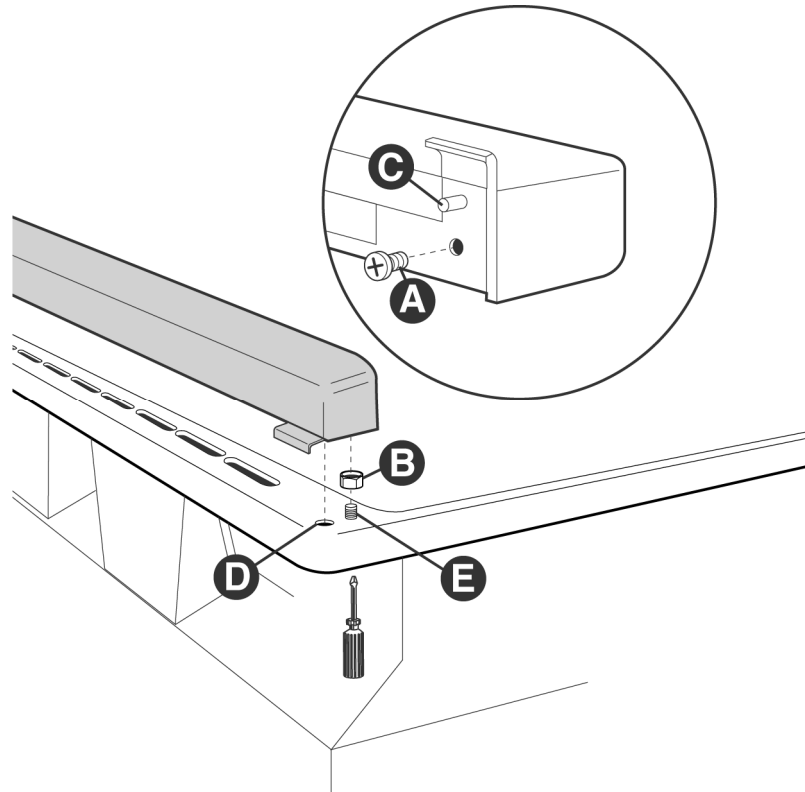


## Instructions for the installer

GB-IE

### 2.2 Mounting the rear top skirtboard (where applicable)

- Loosen screws **A** located beneath the skirt.
- Loosen nuts **B**.
- Position the skirt above the top, taking care to align pins **C** with holes **D**.
- Secure the skirt to the top by tightening screws **E**.



## Instructions for the user



### 3 DESCRIPTION OF CONTROLS

All the cooker controls and commands are on the front panel.



FRONT RIGHT-HAND  
COOKING ZONE



OVEN THERMOSTAT



REAR RIGHT-HAND  
COOKING ZONE



OVEN FUNCTIONS



REAR LEFT-HAND  
COOKING ZONE



FRONT LEFT-HAND  
COOKING ZONE



*Before using the oven check that the electronic programmer is showing the symbol ; see paragraph "6.1 Clock adjustment".*

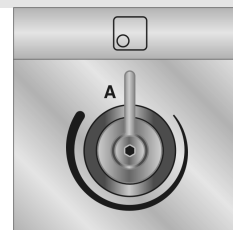
#### COOKING HOB CONTROL KNOB

These knobs provide control of the ceramic hob's cooking zones.

The zone it controls is shown above each knob. The knob shown on the right is for the front left-hand cooking zone.

Turn the knob to the right to set the zone's operating power; the settings range from a minimum of 1 to a maximum of 9.

The working power is shown by a display on the hob.



#### Heating accelerator

Each cooking zone is equipped with a heating accelerator.

This system allows the zone to be operated at peak power for a time proportional to the heating power selected.

To start the heating accelerator, turn the knob to the left, select setting "A" and then release. The letter "A" will appear on the display on the hob.

You now have 3 seconds to select the heating setting of your choice.

Once a setting between 1 and 8 has been selected, "A" and the chosen setting will flash in alternation on the display.

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly.

Conversely, the heating level cannot be reduced. If the knob is turned to the right while the heating accelerator is in operation, this will stop it immediately.

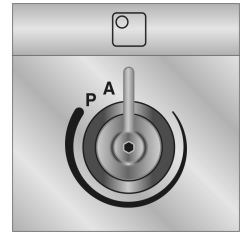


# Instructions for the user

GB-IE

## Power Function

The power function allows the user to increase the power of zones 2 and/or 3 for a time of 10 minutes. This function can be used, for example, to bring a large amount of water to the boil in a hurry, or to turn up the heat under meat. Turn the knob to the right and set heating level 9, then use the knob to set the "P" position and release it. "P" appears on the corresponding zone display.



After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "P" disappears.

However, the power function can be turned off at any time by reducing the heating level.

The rear zones can only be operated at maximum power by reducing the supply of power to the front zones. When the "power" function is enabled, the front zones will be unable to operate at levels above 8 for the front left-hand zone and 7 for the front right-hand zone, even if higher power levels have been set.

This condition is displayed by the number "9", which flashes together with an "8" (for the front left-hand zone) or a "7" (for the front right-hand zone) as long as the power function is enabled.

Consequently, the power function takes priority over the heating accelerator.

If a pan is removed from the cooking zone while the power function is on, the function is switched off.

## ELECTRIC OVEN THERMOSTAT KNOB

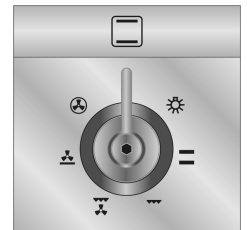
Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 260°C.

If the appliance has an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



## ELECTRIC OVEN CONTROL KNOB

Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described above.



OVEN LIGHT



GRILL ELEMENT + VENTILATION



UPPER AND LOWER HEATING ELEMENT



LOWER HEATING ELEMENT + VENTILATION



GRILL ELEMENT



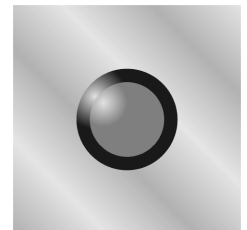
VENTILATED HEATING ELEMENT + VENTILATION

## THERMOSTAT INDICATOR LIGHT

When this light comes on, the oven is heating up.

When this light goes out, the preset heating temperature has been reached.

When the light flashes, the temperature inside the oven is steady at the set temperature.







## 4 USE OF THE COOKING HOB

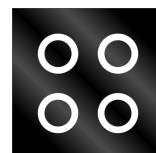
### 4.1 Cooking zones

The appliance features 4 cooking zones of different diameter and power. Their position is clearly indicated by circles and the heat given off is defined by the markings on the glass surface. The 5 cooking zones are of the INDUCTION type and come on after a few seconds of being activated. Heating intensity can be adjusted by means of the knobs located on the front panel from a minimum to a maximum.

Underneath each cooking zone there is a coil called an inductor, supplied with power by an electronic system, which generates a variable magnetic field. When a pan is placed inside this magnetic field, the high-frequency currents concentrate directly on the bottom of the pan and produce the heat needed to cook the foods.



The 4 signal lamps located between the cooking zones come on when the temperature of one or more of the heating zones exceeds 60°C. The lamps go off upon temperature dropping to below approximately 60°C.



#### 4.1.1 Operating Powers

The table below lists the consumption levels of the cooking zones when in operation.

| Zone number:           | Zone diameter | Power absorption               |        |
|------------------------|---------------|--------------------------------|--------|
| 1                      | 145 mm        | Normal operation:              | 1400 W |
|                        |               | With Power function on zone 2: | 900 W  |
| 2                      | 180 mm        | Normal operation:              | 1800 W |
|                        |               | With Power function:           | 2300 W |
| 3                      | 210 mm        | Normal operation:              | 2200 W |
|                        |               | With Power function:           | 3000 W |
| 4                      | 145 mm        | Normal operation:              | 1400 W |
|                        |               | With Power function on zone 3: | 600 W  |
| Total power absorption |               |                                | 6800 W |



*When using for the first time, it is advisable to heat up the cooking hob to its maximum temperature for enough time so as to burn off any possible oily manufacturing residues, the smell of which could otherwise be absorbed by the food.*


#### 4.1.2 Types of pans

This type of appliance can only operate with pans of special kinds.

The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process.

Vessels made from the following materials are not suitable:

1. glass;
2. porcelain;
3. pottery;
4. steel, aluminium or copper without magnetic bottom;

To check that a pan is suitable, simply place a magnet close to its bottom: if the magnet is attracted, the pan is suitable for induction cooking. If no magnet is to hand, put a little water in the pan, place it on a cooking zone and switch it on. If the  symbol appears on the display instead of the power, the pan is not suitable.

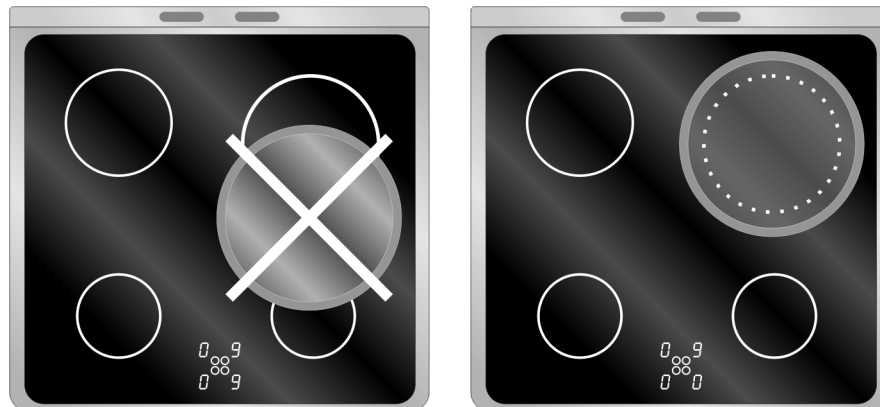
The pans used for cooking must have certain minimum diameters to ensure satisfactory operation. The table below states the minimum pan diameters for each cooking zone.



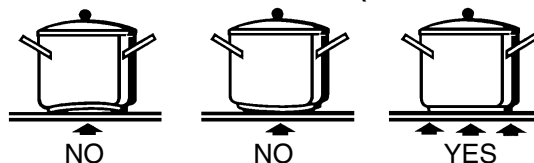
## Instructions for the user

| Zone number: | Pan minimum diameter |
|--------------|----------------------|
| 1            | 90 mm                |
| 2            | 110 mm               |
| 3            | 140 mm               |
| 4            | 90 mm                |

Pans larger than the cooking zones can also be used, but it is important to ensure that the bottom of the pan does not touch other cooking zones, and that it is always centred over the perimeter of the cooking zone.




Use only vessels specially designed for induction cooking, with **thick, completely flat bottom**; if these are not available, the pans used **must not have crowned (concave or convex) bottom**.





### 4.1.3 Pan present device

Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is present on the cooking zone and properly positioned.


If the user attempts to switch on the cooking zone with the pan not positioned properly or with a pan which is not of suitable material, a few seconds after the zone is switched on the  symbol will appear to warn the user that an error has been made.


### 4.1.4 Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a flashing "" may appear on the display. This warns that the cooking zone concerned is still very hot. Cooking can be restarted even while the  is still flashing: in this case, proceed as described in section "3".

### 4.1.5 Locking-out the hob

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on. With the cooking zones off, turn the knobs of zones 2 and 3 to the left simultaneously and then release them.

The displays of zones 1 and 4 will show the  symbol, indicating that the hob lock-out function has been activated.

To deactivate it, repeat the same procedure: the displays of zones 1 and 4 will show the  symbol, indicating that the hob lock-out function has been deactivated.



## Instructions for the user



### 4.1.6 Electronic circuit board thermal protection

The appliance is equipped with a device which constantly measures the temperature of the electronic circuit board.

If the temperature should exceed preset values, the device will trigger specific functions to reduce the temperature and allow the ceramic hob to keep operating correctly.

The following table lists the automatically triggered procedures and the relative trigger temperature:

| Operation   | Trigger temperature |
|---|---------------------|
| Fan switches on at low speed                                  | 50° C               |
| Fan switches on at high speed                                 | 60° C               |
| Fan switches back to low speed                                | 55° C               |
| Fan switches off  | 45° C               |
| Operating power is reduced from Power function to 9           | 76° C               |
| Operating power is reduced by one point for each cooking zone | 85° C               |
| All cooking zones switch off                                  | 90° C               |
| Cooking zones switch back on at reduced power                 | 85° C               |
| All cooking zones return to normal operation                  | 80° C               |

The power displays on the hob flash to signal all operations of this kind

### 4.1.7 Ceramic hob thermal protection

Each cooking zone is equipped with a device which constantly measures its temperature.

If the temperature should exceed preset values, the device will trigger specific functions to reduce the temperature and allow the ceramic hob to keep operating correctly.

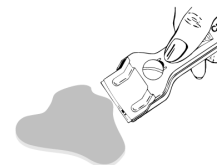
The following table lists the automatically triggered procedures and the relative trigger temperature:

| Operation   | Trigger temperature |
|---|---------------------|
| Operating power is reduced from Power function to 9 | 250° C              |
| Operating power is reduced by one point             | 280° C              |
| Cooking zone switches off                           | 300° C              |
| Power returns to set value                          | 250° C              |

The power displays on the hob flash to signal all operations of this kind



*Take care not to spill sugar or sweet mixtures on to the cooking hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on to the cooking hob. In the event, promptly switch off and remove the molten material with the scraper provided while the top is still warm to prevent it from being damaged. **Failure to instantly clean the glazed ceramic hob could lead to encrustations which are impossible to remove once the hob has cooled down.***



#### **Important.**

*Beware of children in the vicinity as the signal lamps indicating residual heat are out of sight to them. In fact, even after having been turned off, the cooking hob remains hot for a certain period of time.*


***Make sure that children never touch the cooking hob.***



# Instructions for the user

## 5 USE OF THE OVEN




*For those models with electronic programmer, before using the oven make sure that the display shows the symbol .*

*For those models with analogue clock and timer, place on the symbol .*

### 5.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.

After a power failure, the display will flash at regular intervals showing . To regulate, refer to paragraph "6 ELECTRONIC PROGRAMME".



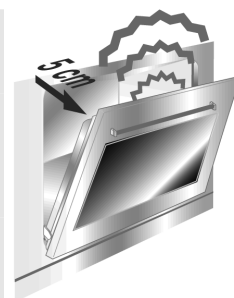
*Oven accessories which may come into contact with foods are made from materials complying with the requirements of the current directive.*



*During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.*



*To prevent any steam in the oven creating problems, open the door in two stages: half open ( 5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.*





### 5.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

### 5.3 Use of the electric grill

For short cooking procedures, such as the final crisping of meat which is already cooked, select the static grill function  and turn the thermostat knob to the maximum temperature. The fan grill function (certain models only) allows actual cooking procedures to be carried out, thanks to the fan function which ensures that the heat penetrates into the food. For this cooking mode, select the fan grill function  and turn the thermostat knob to the ideal cooking temperature (never set at more than 225° C).

# Instructions for the user

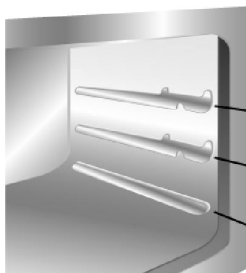


## How to use the grill



Once the oven is lit, leave the oven to heat up for five minutes before placing the food inside. Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces.

The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:



| FOOD                | GRILLE ON THE SHELF |
|---------------------|---------------------|
| Flat or thin meat   | 1                   |
| Rolled roast joints | 2 – 3               |
| Poultry             | 2 – 3               |

## WARNINGS



- **Cooking procedures in this mode must never last more than 60 minutes.**
- **In models with electric oven, the door must be close during grilling and grill-rotisserie cooking.**
- **To avoid dangerous overheating when the oven or the grill is used, the glass cover must always be up. The electric grill and the gas oven cannot be used at the same time.**
- **During and after use the accessible parts of the oven may be very hot, and children must always be kept at a distance.**

## 5.4 Storage compartment

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the oven.

Never store flammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.



**Never open the storage compartment when the oven is on and still hot. The temperature inside may be very high.**



## Instructions for the user

### 6 ELECTRONIC PROGRAMMER



#### LIST OF FUNCTIONS



MINUTE-COUNTER KEY



COOKING TIME KEY



END-OF-COOKING KEY



DECREASE TIME KEY



INCREASE TIME KEY

#### 6.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. Press the keys and at the same time the keys **+** or **-**: each single press changes the time by 1 minute either up or down.



*Before setting the programmer activate the desired function and temperature.*

#### 6.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time.

By pressing key , the display lights up, showing **0:00**; keep the key pressed and at the same time, press keys **-** or **+** to set the cooking time.

Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .



#### 6.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing **0:00**; keep the key pressed and at the same time, press keys **-** or **+** to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys **-** or **+** to regulate the end of cooking time. Release key to start the programmed count and the display will show the right time together with symbols **A** and .




*After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key . Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).*

## Instructions for the user




### 6.4 End of cooking



When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.









### 6.5 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key .


### 6.6 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys  and  together.

### 6.7 Minute Counter




The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . On releasing the key , programmed counting will begin and the display will show the current time and the symbol .





*After set-up, to see the remaining time, press the key .*

*Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.*

### 6.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time  is reached by means of variation keys  or . Time cancellation will be considered as end-of-cooking time by the programmer.

### 6.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .



# Instructions for the user

GB-IE

## 7 CLEANING AND MAINTENANCE

*Do not use a steam jet for cleaning the appliance.*

### 7.1 Cleaning stainless steel and enamelled versions

*To maintain stainless steel in good condition it must be cleaned regularly after each use, once it has cooled down.*

#### 7.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

**How to use:** pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

#### 7.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

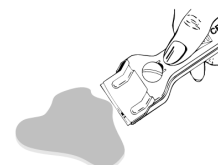


### 7.2 Cleaning the glazed ceramic hob

*Before any intervention, disconnect the power supply of the device*

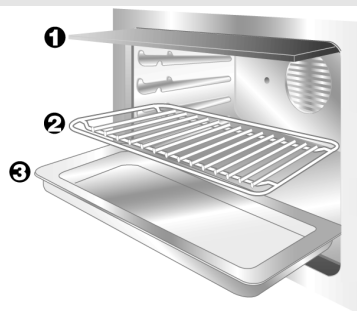
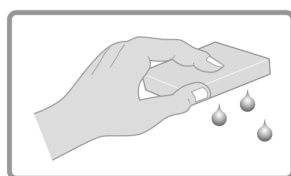
*The cooking hob should be regularly cleaned; best after every use, once the residual heat signal lamps have gone off.*

Remove any burnt residues after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob. Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges).



### 7.3 Cleaning of oven

*For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.*



- Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry.

### 7.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.





## 8 EXTRAORDINARY MAINTENANCE

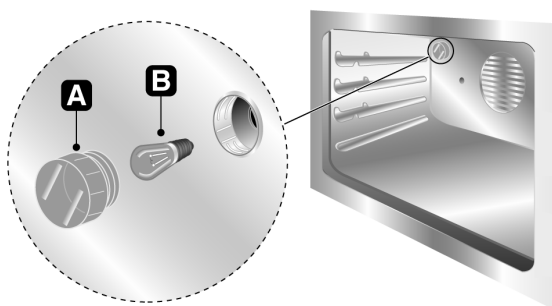
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



**BEFORE ANY INTERVENTION, DISCONNECT THE POWER SUPPLY OF THE DEVICE.**

### 8.1 Replacement of light bulb

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.

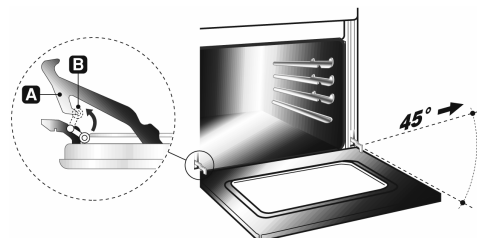


**WARNING: ENSURE THE APPLIANCE IS SWITCHED OFF BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK.**

**ONLY USE OVEN BULBS (T 300°C).**

### 8.2 Removing the door

Raise levers **B** and hold the door on both sides with both hands near hinges **A** and. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



### 8.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

